

Wilton Padberg

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CORE SKILLS

Cuisine Styles

Mediterranean • Plant-based • Pastry

Kitchen Skills

Baking • Butchery • Sauce-making • Cost Control

Operations

Inventory Management • Event Planning

Soft Skills

Time Management • Team Leadership • Quality Control

SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

EXPERIENCE

Pastry Chef — Hand, Green and Kutch (Apr 2024 - Apr 2025)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.

Private Chef — Moen - Poulos (Jun 2021 - Oct 2024)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Catered private events for up to 54 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.

Line Cook — Welch Group (Jul 2022 - Present)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 96 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.

PROJECTS

itaque aestus vesco - User-centric intermediate matrices <https://utilized-incandescence.biz/>

damno auditor sulum - Face to face tertiary workforce

calculus cito - Diverse cloud-native customer loyalty

ACADEMIC BACKGROUND

B.A. Hospitality Management, Toy, McKenzie and Ortiz University (2015)